

MAIN COURSE

(Timing: 1pm - 3pm & 8pm - 10.30pm)

Aloo Jeera	₹ 150
Aloo Gobhi	₹ 180
Aloo Capsicum	₹ 180
Aloo Matar	₹ 180
Mixed Vegetable	₹ 200
Dum Aloo Kashmiri	₹ 220
Matar Mushroom	₹ 250
Matar Paneer	₹ 230
Stuffed Capsicum	₹ 230
Stuffed Tomato	₹ 230
Palak Paneer	₹ 250
Kadhai Paneer	₹ 250
Paneer Pasanda	₹ 250
Paneer Butter Masala	₹ 250
Shahi Paneer	₹ 250
Navratan Korma	₹ 280
Malai Kofta	₹ 250

DALS

Yellow Dal Tadka	₹ 200
Dal Rajma	₹ 200
Dal Makhni	₹ 250
Dal Mix	₹ 230

INDIAN BREADS

Tawa Roti	₹ 12
Tandoori Roti	₹ 12
Tandoori Butter Roti	₹ 20
Plain Naan	₹ 45
Butter Naan	₹ 60
Tandoori Kulcha	₹ 80
Lacchha Paratha	₹ 80
Paneer naan	₹ 100
Garlic Naan	₹ 80

TANDOORI STARTERS

Paneer Tikka (10 pieces)	₹ 280
Paneer Haryali Tikka (10 pieces)	₹ 280
Mushroom Tikka	₹ 280
Veg Platter	₹ 280
Veg Kebab	₹ 280

Medium of cooking -
Kumaoni Foods :- Ghee & Mustard Oil
Others :- Refined Vegetable Oil.
Toned Dairy Milk used in Tea & Coffee
Outside Food not allowed.

Contact us:
+91 941 116 2241
+91 963 429 8073



The Taste of Kumaon
Naukuchiatal (Nainital)

Aipan

The Taste of Kumaon

Naukuchiatal
(Nainital)

KUMAONI CUISINE

Bhatt Ki Chudkaani

(Bhatt is a locally grown black soya bean. This dish is specially prepared in iron kadai with local spices to give it a kumaoni flavor. P.s This dish will be a little chewy!)

Bhatt k dubke

(Bhatt k dubke is an authentic kumaoni preparation of Kumaon and is prepared with grounded bhatt and rice)

Gahat Ke Dal

(Gahat ke dal also known as kulath dal is horse gram stewed with humble spices to create hearty wholesome curry, which is actually of deep brown color, the whole seeds of this bean are fed to cattle and that explains the story behind the name-horse gram)

Badi Saag

(Badi is made by drying the mixture of local cucumber and urad ki daal under the sun and tastes best with steamed rice)

Pinalu Saag

(Pinalu is a kind of Arbi which is usually found in kumaon hills. Pinalu is a dry dish prepared with local spices such as ajwain, hing etc)

Gadari Saag (Seasonal)

(Gadari is a part of family of Pinalu and Arbi but big in size (1 piece weighs approx. 1kg. Methi daana is essential for preparation of this dish)

Arbi Masala

(Arbi is also known as Taro vegetable. It is prepared by dep frying the vegetable along with local spices to give it a crispy taste . Arbi is also good for digestion)

Palak ka Kaapa

(Palak ka kaapa is a gravy dish of spinach prepared with rice water. It makes a nutritious dish as Spinach is great source of iron.Kaapa tastes best with steam rice)

Neembu Saan (Seasonal)

(This tangy and pungent is made from variety of fruits, lemon , curd and bhaang seeds)

Bhaang Ki Chutney

(Made from bhaang seeds, cumin, garlic, sour pomegranate seeds, tamarind and salt, this simple chutney complements any Kumaoni dish.)

Aloo Ka Gutka

(Aloo ka Gutka is a regional culinary gem. A simple everyday potato fry seasoned with fried red chillies, coriander leaves and other spices, this recipe has an earthy comforting flavour that makes it a popular street food in Kumaon along with the kumaoni raita)

Maduwe Ki Roti

(Chappaties made from Madua (also known as Ragi flour. Madua is mostly found in Kumaon hills)

Kaddu with Bhaang

(This is a dish made from pumpkin combined with bhaang seeds)

Ras

(Ras which is a thick black color soup made from the mixture of whole pulses available in Uttarakhand in some parts. In Kumaon Ras is taken best alongwith simple plain boiled rice

Jholi

(Curry made of besan and curd which will not only uplift your mood with its tangy taste but it is good for digestion as well)

Aloo Ka Thechwa

(This dish is prepared in kadai by crushing aloo along with local spices)

Kumaoni Raita

(Kumaoni Raita is prepared from curd, turmeric, grated cucumber, green chillies and the mustard seeds. The taste of mustard lingers long on your tongue whereas the goodness of curd and cucumber becomes an asset for your digestive system)

Charanji

(This dish is a combination of grinded black gram and whole black gram prepared in Kumaoni style)

Badil

(Badiils are Kumaon's solidified dal cakes prepared with different dals)

Kumaoni Vadas (2 pieces)

(Kumaoni Vada or Bade as we kumaoni pronounce it, is a crispy flavorsome, gluten free split black urad dal fritter. Traditionally, the soaked split urad dal is grounded in a stone mortar to get a fine paste.

Desert - Pahadi Kheer

(Kumaoni Kheer 's main ingredient is Rice and is known for its rich texture and a taste that one cannot easily forget))

₹ 230

₹ 250

₹ 250

₹ 230

₹ 200

₹ 220

₹ 230

₹ 230

₹ 260

₹ 80

₹ 180

₹ 70

₹ 200

₹ 280

₹ 220

₹ 190

₹ 200

₹ 220

₹ 200

₹ 170

₹ 270

BREAKFAST (Timing:8am to 11:30am)

Plain Parantha	₹ 50
Stuffed Parantha	₹ 80
Paneer Parantha	₹ 100
Porridge	₹ 150
Corn Flakes	₹ 120
Butter Toast (4 Pcs.)	₹ 100
Butter Toast with Jam	₹ 120

CHINESE (Timing: 11:30am to 06:30pm)

Veg. Noodles	₹ 180
Veg. Hakka Noodles	₹ 200
Chilli Paneer	₹ 250
Chilli Mushroom	₹ 250
Honey Chilli Potato	₹ 200
Veg. Manchurian Dry	₹ 250

BEVERAGES

Cold Coffee	₹ 99
Hot Chocolate	₹ 120
Bournvita Milk	₹ 100
Milk Shake	₹ 130
Fresh Lime Soda	₹ 80
Fresh Lime Water	₹ 50
Lassi Sweet & Salt	₹ 80
Soda	₹ 40
Coffee	₹ 80
Cold Drink	₹ 50
Hot Milk	₹ 80
Mineral Water	₹ 20
Masala Tea	₹ 40
Tea	₹ 20
Canned Juice (1 Glass	₹ 100

FAVOURITES

Pasta - White/Red	₹ 220
Plain Maggie	₹ 100
Veg Maggie	₹ 120
Cheese Maggie	₹ 180
Veg Sandwich	₹ 150
Cheese Sandwich	₹ 180
Alu Sandwich	₹ 150

SNACKS (Timings : 11.30am to 6.30pm)

Mixed Veg Pakora	₹ 160
Paneer Pakora	₹ 200
Peanut Masala	₹ 150
Aloo Chaat	₹ 70
Plain Pappad	₹ 30
Masala Pappad	₹ 80
Veg Cutlet	₹ 170

SOUPS (Timing: 01:00pm to 10:30pm)

Cream of Tomato	₹ 120
Cream of Vegetable	₹ 120
Sweet Corn Veg	₹ 120
Hot and Sour	₹ 120
Manchow Veg	₹ 120

RICE

Steamed Rice	₹ 150
Peas Pulao	₹ 200
Veg Biryani	₹ 250
Veg Fried Rice	₹ 180
Jeera Rice	₹ 180

SALAD AND RAITA

Fruit Salad	₹ 200
Plain curd	₹ 80
Green Salad	₹ 80
Boondi Raita	₹ 150
Onion Raita	₹ 150
Veg Raita	₹ 150

DESERT

Gulab Jamun (2 pcs)	₹ 120
Rasgulla (2 pcs)	₹ 120

*****All prices are exclusive of GST